



It may be part of your creed to observe Lent, or it may not be. But even if it isn't, the Lenten season has something for you, for truth and beauty and good are larger than creeds. And they are helpful to bring into life, no matter what may be one's belief. And though these are at your command at any time as much as during Lent, they seem to come nearer and to be more real during the Lenten season, than at any other time.

This probably is because the newspapers give some space to Lenten subjects, services in the churches are held more frequently than is usual, and a large part of the community are thinking, and perhaps talking, about religious matters. All such things create an atmosphere of thought, different from that which prevails when life flows along in customary channels.

And as this thought atmosphere is uplifting, even though one may not be a specific observer of Lent, it is well to get into it. Many give no heed to Lent. Many others scarcely know there is such a season, except as they chance to see some reference to it in the papers or a sign on a church telling of special services. But all these people are missing something worth while, and not in a religious sense either.

They would be the better for stepping aside from their usual routine for a glimpse of things spiritual. They would go back to their business refreshed and better able to manage it. If they would drop all thought of it for a little while and meditate on some of the less material facts of life. The man or woman who seldom goes to church would be surprised to find the refreshment and the renewed interest in his everyday life he would get by dropping into some of the noon-hour services held every day in the business sections of some large cities. He would be lifted out of his everyday materialistic atmosphere, with its frets and worries into a world, where calm and peace and ideals of an entirely different nature rule. And he would find the change enjoyable.

It is difficult to believe this until the experiment is tried. But ten or fifteen minutes spent at one of these services will be a revelation to many a man and woman.

Few of us are satisfied to believe that this life is all. Nor are we satisfied with the mere material things of this existence. So, while special opportunities are all about, why not make use of them to catch glimpses, and meditate upon and find out more of our spiritual self and of other worlds that may be about us? It will certainly do no harm, and it may yield some treasures of which we now little dream.

#### SOCIAL NEWS OF THE DAY.

On little white cards printed in gold, the following announcement was made Saturday afternoon:

Betrothed

Grace H. Robertson

and

Robert R. McEldowney.

Miss Robertson, who is one of the most popular girls in Honolulu, is the daughter of Mr. and Mrs. George H. Robertson. Mr. McEldowney is the son of Mr. and Mrs. William R. McEldowney of Burlingame, California. Although no definite date has been set, the wedding will probably take place in June.

Mr. Clarence H. Cooke was dinner host at the Pacific Club on Saturday night in honor of Mr. A. Lewis, Jr., who left for San Francisco yesterday in the Mongolia. The table decorations were red carnations and maidenhair fern. The guests included Mr. A. Lewis, Jr., Mr. George R. Carter, Mr. E. Faxon Bishop, Mr. P. C. Jones, Mr. E. D. Tenney, Mr. J. A. McCandless, Mr. Robert McCorriston, Mr. Percy Deverill, Mr. Jack Radway, Mr. A. B. Clark, Mr. E. B. Clark, Mr. Frank Atherton, Mr. Fred Damon, Mr. Percy Nottage, Mr. Ho Fong, Mr. Fred Bailey, Mr. Marquis and Mr. Fogarty.

Mr. and Mrs. Frank C. Atherton and family will spend the latter part of the Lenten season at Kahala.

Captain and Mrs. B. F. Edwards entertained at dinner last night for Mr. E. A. P. Newcomb, Mrs. Sarah Newcomb and Mr. Biglow. The table decorations were in green and white.

Mr. E. A. Newcomb and Mrs. Sarah Newcomb, who were entertained at the Kiloheana Art League on Saturday, will leave in the Wilhelmina on

#### OVER THE TEACUPS.

Society Editor.  
Telephone 2793.

CALLING DAYS FOR HONOLULU.  
Mondays: Punahou, College Hills, Manoa, Makiki.  
Tuesdays: Waikiki, Kapiolani Park, Kaimuki, Palolo.  
Wednesdays: Nuuanu, Puunui, Pacific Heights, First and Third Wednesdays above Nuuanu Bridge, Second and Fourth Wednesdays below Bridge.  
Fourth Wednesday, Pacific Heights.  
Thursdays: The Plains.  
Fridays: Hotels and town.  
Fourth Friday, Fort Shafter.  
First Tuesday, Fort Ruger.  
Saturdays: Kailibi, Third and Fourth Saturdays, Kamehameha Schools.

Mrs. Turner, Mrs. Johnstone and Mrs. Walter Johnson.

Mrs. Ben Baldwin of Makawili, was an incoming passenger in the Kinan yesterday morning. She is stopping at the Young Hotel.

Mr. and Mrs. Hallbeck spent Saturday and Sunday in town. Mr. Hallbeck has charge of the Libby. McNeill & Libby interests on Oahu.

Mr. James Fitzmaurice will leave for San Francisco in the Wilhelmina on Wednesday.

#### THERE IS ART IN SANDWICH MAKING

It is an art to make good sandwiches, but fortunately one that is easily acquired. Given good bread and butter, a sharp knife and patience, there is no limit to the fillings that can be concocted.

Use a fine grained bread—the porous kind will not hold the fillings—and cut in even slices about an eighth of an inch thick, or thinner if the filling is

not soft. There are special sandwich loaves, but the ordinary square loaf cuts to good advantage and is cheaper. Butter both slices of bread, but put the filling on one slice only. Press on the top slice and cut the crusts with a sharp knife.

#### Palatable Fillings.

Sandwich fillings may be roughly classified as sweet, meat and fancy. Here are a few nice fillings of each grade:

Spread slices of brown bread with grapefruit marmalade through which is chopped candied ginger. Another good sweet mixture is pineapple preserves mixed with candied cherries. Equally delicious is bar-tue and cream cheese, or grated maple sugar and chopped black walnuts.

Never use slices of meat in a dainty sandwich. Put the meat through a fine chopper until it is almost a paste. Cold chicken, lamb, duck, game make a delicious, and simple filling by seasoning highly with salt, pepper and a pinch of cayenne, then moistening with rich mixture spreads easily.

#### Spring Sandwiches.

Red pepper sandwiches are artistic and appetizing. Use the canned sweet red peppers, chop finely and mix to a smooth paste with mayonnaise.

For a spring sandwich nothing is nicer than watercress, chopped and mixed with French dressing. Put a thick layer of the cress on the bread and cover with thin slices of small red radishes.

Equally springlike is the onion sandwich. Use the large Spanish onions, chop very fine and mix with a highly seasoned mayonnaise.

A rather rich filling is made from snappy cheese thinned with mayonnaise, with chopped cream outs and red peppers stirred in. On top of the mixture is placed an anchovy or a bit of boned and skinned sardine.

A nourishing sandwich filling is made from the yolks of hard boiled eggs run through a sieve and mixed with chopped sweet pickle and shredded bacon.

#### CAUSE OF DEATH OFTEN A MYSTERY

Surgeons complain that a newspaper is inaccurate when it speaks of a death occurring "as a result of an operation." The phrase slips readily from the reportorial pen and "by" the editorial eye. The death occurring after the operation may occur in spite of it rather than as a result of it. Again it may occur as a result of the operation, leaving the press, the surgeon, and the patient in ignorance of the actual cause of death. Or the operation may be the cause, and the patient and the press may share ignorance of the cause, in which the surgeon does not participate, although he maintains a dignified reticence.

By all means let the press say "after the operation" or "in spite of the operation," and in no case "as a result of the operation." Nothing but a surgeon's certificate that the case was one of involuntary manslaughter could warrant the use of the objectionable phrase, and in no case is such a death certificate forthcoming.

Some physicians privately doubt the efficacy of many, or all, remedies prescribed, counting more upon mental effect and nature's means of making repairs than upon the drugs they use in practice. A venerable physician, once or twice president of the Kentucky Medical society, a hero in two epidemics of cholera, a gentleman cherished by his neighbors, his profession and his state, fell ill at the mature age of 89 years and was for the first time in his life "bedridden. Brother physicians attended him and prescribed simple remedies for a simple ailment.

"John," said the veteran, addressing

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Absolutely Pure  
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a physician he had ushered into the world, "do you believe that there is any actual virtue in physics?"

The shocked junior replied that he did and his brothers sat against the agnosticism of the patriarch.

"I honor sincerity," said the old man, swallowing the dose.

And the community, if not the attending physicians, said when the octogenarian recovered, that he had been "cured" of his trouble or "successfully treated." Only the sticklers for accuracy, we may be sure, said no more than that he had "recovered," leaving the services of a half dozen of his colleagues out of consideration.

#### WASH THAT ITCH AWAY.

If your druggist told you that you could simply wash away that awful itchy Eczema—yes—that the very first drops of a soothing, cleansing wash would give you instant relief,

it would seem too good to be true, wouldn't it?

But it is true, every word. We keep on hand a supply of such a liquid known as the D. D. O. Prescription for Eczema, because we know that this wonderful compound of Oil of Wintergreen, Thymol and other ingredients actually does wash away Eczema and all other skin impurities—that it clears the complexion over night and leaves the skin as healthy and smooth as that of a child.

We could not recommend D. D. O. so positively unless we knew of the wonderful cures wrought by this remedy. We vouch for the merits of D. D. O. and know positively that it takes away the itch instantly. When your own druggist can give you certain relief from that awful itch, you don't need to suffer another day.

Fort Ruger officers speak of the firing of an 824-pound projectile more than 14,000 yards from one of the big mortars there on Friday as being a world's record.

## Big Monday Special

Fine 36-inch ENGLISH

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TWO QUALITIES

12 yards in piece.

Regular \$2.75, special \$2.15.

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We have sold out our first supply of the above.  
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